

Corrective Action Statement

Noordam 1/20/02 Port of Tampa

Item No. 03	Potable Water – Production
<p>A review of the daily potable water production records from 25 December to present revealed that the ship was not chlorinating the water produced onboard to a 2 ppm residual prior to storage in the potable water tanks. The records from 5-25 December were missing, but the records previous to that date were the same. The ship entered U.S. waters on 5 December. The ship produced water throughout most days and made log entries every 4 hours as required, with nearly all entries below 2 ppm and most below 1 ppm during production.</p>	
Ship's action:	
Standard operating procedures are now in place. Equipment will be upgraded to provide for more automatic control.	

Item No. 04	Potable Water – Distribution
<p>Repeated manual tests made at the bridge analyzer by the inspector and the ship's engineer returned values of 0.01 to 0.06 ppm free chlorine residual. The analyzer registered 0.19-0.16 ppm. There were readings in the chlorine log in the engine control room where the distribution system registered less than 0.20 ppm on various days.</p>	
Ship's action:	
Standard operating procedures are now in place. Equipment will be upgraded to provide for more automatic control.	

Item No. 06	Potable Water - Distribution
<p>The chlorine analyzer reading at the bridge was 0.20 ppm, while the recorder chart for the same analyzer registered 0.5 ppm. During manual tests the analyzer value dropped to 0.16 ppm and no alarm occurred in the system on the bridge or in the engine control room, even though the alarm system is installed.</p>	
Ship's action:	
Standard operating procedures are now in place. Equipment will be upgraded to provide for more automatic control.	

Item No. 06	Potable Water Distribution
<p>Many of the chlorine analyzer/recorder charts were not initialed. In addition, the analyzer was only calibrated weekly.</p>	

Ship's action:
Standard operating procedures are now in place.

Item No. 07	Main Galley
The ice water station sink was not indirectly connected to the waste water system.	
Ship's action:	
The drain will be indirectly connected.	

Item No. 08	Potable Water - Bunkering
There was no pre-test made for ph or free chlorine residual from the shore-side potable water supply before the start of bunkering. There is a log form for recording of this information, but none of the logs were completed.	
Ship's action:	
Standard operating procedures are now in place.	

Item No. 08	Potable Water
The international shore connections for the ship's fire system were not equipped with reduced pressure assembly backflow preventers. The locations were deck 2 port and starboard bunker stations and the mooring deck forward and aft.	
Ship's action:	
This is the original equipment, as approved by CDC/USPH when the ship was built.	

Item No. 08	Potable Water
The record of the testing of the reduced pressure backflow preventers was incomplete. The pressure differences on both sides of the valves was not recorded.	
Ship's action:	
Standard operating procedures are now in place for recording both pressure values.	

Item No. 10	Spa
There was no health warning sign posted at the spa.	
Ship's action:	
Appropriate signage has been ordered and will be installed when it arrives.	

Item No. 18	Provisions-Walk-In #2
Boxes of raw poultry were stored directly on top of boxes of raw beef flank steaks.	
Ship's action:	
The crewmember responsible for this storage area was re instructed as to the proper storage of meats and separation there of.	

Item No. 20	Main Galley
The finish inside the ice cream chest freezer was worn.	
Ship's action:	
The freezer will be replaced.	

Item No. 21	Food Service General
Several under counter reach-in refrigerators were tagged out of order at the lido and hamburger grill. Similar items such as the rotisserie in the lido, dishwasher in the crow's nest, 3-compartment sink faucet in the admiral service bar, and ice machine in the pantry of the piet hein bar were tagged out of order. Some of the new equipment and parts orders were reportedly 3 months old.	
Ship's action:	
A continuing project to renew equipment and fix leaks is in place.	

Item No. 21	Crows Nest Bar
There was a large hole under the port side bar top where the soda dispenser was mounted.	
Ship's action:	
Hole will be sealed.	

Item No. 21	Tasman Bar
The interior space behind the front cover of the juice dispenser was difficult to clean. Contact the manufacturer to install a removable splash shield for the dispenser.	
Ship's action:	
Vitality has been requested to install shield.	

Item No. 21	Main Galley
-------------	--------------------

The drain line was missing in refrigeration unit 1a-b and a pan was placed inside this unit to collect drainage.

Ship's action:

Drain line will be replaced

Item No. 21

Main Galley

Raw wood shelves were noted in the storage locker used to store non-food items.

Ship's action:

The shelves have been removed and will be replaced with stainless steel shelving.

Item No. 21

Main Galley

The rubber connections between the door sections on the ice cream chest freezer were worn and frayed.

Ship's action:

Chest freezer will be replaced.

Item No. 21

Main Galley

A sheet of porous insulation material was noted on the outer surface of the plastic panels covering the ice/water contact area of the upper compartment in the ice machines.

Ship's action:

This machine is NSF approved - no action required.

Item No. 21

Food Service-General

There were several refrigeration units that were posted as out of order. Refrigeration units 9 a-c, 16 a-b, 48 a-d, 48 e-h, 24 a-d, and walk-in units 17 and 25 were posted as out of order.

Ship's action:

Refrigerators in need of repair will be repaired on a timely basis. Job orders made on a continual basis.

Item No. 21

Main Galley-Hot Galley

The grill drip pan housing for the wells grills had large gaps and the left grill was noted to have

exposed insulation.
Ship's action:
Stainless steel covering will be welded where needed.

Item No. 21	Main Galley-Hot Galley
The 5-burner range had a difficult to clean drip pan housing. This area was very narrow and difficult to get to.	
Ship's action:	
Diligent cleaning will take place.	

Item No. 21	Vegetable Preparation Area
The gasket on the potato peeler hatch was in disrepair.	
Ship's action:	
A new gasket has been ordered.	

Item No. 21	Dining Room
The Formica on the wait stations was damaged in several areas.	
Ship's action:	
The Formica will be replaced.	

Item No. 22	Lido – Dishwash
The hot water sanitizing rinse on the dishwash machine registered 220 °f on the mounted thermometer and 184 °f at the dish surface. The room was extremely hot as well.	
Ship's action:	
This gauge was recently replaced and after installation was found to be not accurate. New job order written to install a new guage.	

Item No. 22	Dishwash/Glasswash
The final rinse pressure at the glasswash machine was less than 15 psi while the manufacturer recommends 15-25 psi.	

Ship's action:
The psi will be adjusted.

Item No. 22	Potwash
A data plate was not provided at the automatic potwash machine.	
Ship's action;	
Data plate has been ordered and will be installed when it arrives.	

Item No. 22	Crew Dishwash
The final rinse pressure at the dishwasher unit was greater than 25 psi where the manufacturer recommends 15-25 psi. The final rinse water temperature registered greater than 220°f at the manifold.	
Ship's action:	
The temperatures and psi will be adjusted.	

Item No. 26	Lido – Dishwash
Several previously cleaned plates were found soiled with food residue on the clean plate trolley.	
Ship's action:	
The crewmembers and supervisors working in that area have been re instructed in proper cleanliness and sanitizing procedures.	

Item No. 26	Lido - Buffet
Some of the previously cleaned plates stacked at the port side self-service line were soiled with food residue.	
Ship's action:	
The crewmembers and supervisors in this area have been re-instructed as to the proper cleaning procedures.	

Item No. 27	Main Galley-Hot Galley
The area around the grill chutes were slightly encrusted with grease and food residue.	

Ship's action:
The crewmember responsible for this area was reinstructed as to the proper procedures for correct cleaning.

Item No. 27	Crew Galley
The area around the grease discharge valve on the left fryer was soiled with grease residue.	
Ship's action;	
The crewmember responsible for cleaning the area was re instructed as to the proper cleaning of the area.	

Item No. 28	Main Galley
A soiled rag was noted inside the salad spinner.	
Ship's action:	
The crewmember has been re instructed as to the proper storage of cleaning rags.	

Item No. 28	Dishwash/Glasswash
The plates and bowls in the trolleys were not inverted or covered for storage.	
Ship's action:	
This practice has become policy.	

Item No. 29	Tasman Bar
The handwash station was located in the bar pantry, requiring passage through a closed door.	
Ship's action:	
New handwash sink ordered.	

Item No. 29	shanty bar
The handwash station was located in the bar pantry, requiring passage through a closed door.	
Ship's action:	

New handwash sink ordered.

Item No. 29

Lido Bar

The handwash station was located in the bar pantry, requiring passage through a closed door.

Ship's action:

Relocation of the sink is being investigated.

Item No. 29

Piet Hein Bar

The handwash station was located in the bar pantry, requiring passage through a closed door.

Ship's action:

A new handwash sink has been ordered

Item No. 33

Lido – Aft Coffee Station

The carpet on the deck beneath this counter was soiled with coffee residue

Ship's action:

The carpenters around the coffee service areas will install proper flooring. Until then daily shampooing will take place.

Item No. 33

Lido

There was no coving at the juncture of the deck and the counter in front or behind at the ice cream station, the forward coffee station, the passenger side of the lido buffet, and the starboard side entry of the lido buffet.

Ship's action:

Coving will be installed

Item No. 33

Lido Bar

The deck was damaged, especially along the juncture of the bulkhead and at the deck/bar counter juncture. This area was also not coved.

Ship's action:

Coving will be installed and damaged deck replaced.

Item No. 33	Main Galley
A coffee urn was removed and the steam lines were still in place on the port side of the galley.	
Ship's action:	
Steam lines will be removed..	

Item No. 33	Main Galley
Rough surfaces and indentations were noted on the deck where storage racks were removed.	
Ship's action:	
Deck surfaces will be repaired	

Item No. 33	Main Galley
An electrical cord was draped on the deck under the coffee machines making cleaning difficult.	
Ship's action:	
The cord will be permanently affixed.	

Item No. 33	Potwash/Dishwash/Galley
Excess water was noted on the deck in several areas.	
Ship's action:	
The drains will be snaked and excess water, when applicable, will be routed to the scupper	

Item No. 33	Food Service-General
<p>The bulkheads, decks, and deckheads were in disrepair. Gaps, loose profile strips, and damaged bulkheads were noted in a number of areas. Recessed grout was noted in refrigeration unit 10d. The deck tiles in provisions were cracked and chipped. The vinyl deck tiles under the soiled drop off in the crew mess did not extend to the bulkhead and this area was not coved. The deck tiles were curled. In addition, the vinyl tiles along the hot service line in the crew galley were damaged in sections. This area was not coved.</p>	
Ship's action:	
A program to replace broken, chipped or missing tiles and grout is in place. Coving will be installed where needed. The crew mess floor will be replaced.	

Item No. 33	Food Service-General
There were a number of areas where equipment had been removed but the piping for this equipment was still in place.	
Ship's action:	
Piping will be removed on a per item basis.	

Item No. 33	Food Service-General
Corrosion was noted in a number of the scupper channels.	
Ship's action;	
Scuppers will be serviced as needed.	

Item No. 33	Bakery/Pastry
Excess water was noted on the deck adjacent to the handwash sink.	
Ship's action;	
The drains will be cleared and excess water will be removed.	

Item No. 33	Crew Mess
The plumbing lines under the hot line were draped along the deck making cleaning difficult.	
Ship's action:	
The lines will be removed from the floor.	

Item No. 33	Crew Mess
The deck under the soiled drop off station was soiled.	
Ship's action:	
The crewmember responsible for this area was re instructed as to the proper cleaning procedures.	

Item No. 33	Provisions-Walk-In #6
A large gap was noted at the door where it does not close tightly.	

Ship's action:
The door and frame will be replaced.

Item No. 33	Crew Bar
The ½ swing door was constructed of wood and was not easy to clean.	
Ship's action:	
The door has been removed and does not need to be replaced.	

Item No. 33	Provisions-Walk-In #4
A recess was noted along the bottom of the threshold. This area was soiled.	
Ship's action:	
This area has been cleaned and grouted.	

Item No. 34	Lido - Dishwash
A deck drain on the starboard side of the clean area leading to the hamburger grill was clogged and wastewater was pooling on the deck surrounding it.	
Ship's action:	
Job order was written to have drain cleared. Drain is cleared.	

Item No. 34	Main Galley
The handwash sink wastewater was overflowing at the drain connection and running on to the deck on the port side of the main galley.	
Ship's action:	
The drainage will be re-plumbed.	

Item No. 34	Potwash
Water was overflowing from under the machine across the deck and into the scupper.	
Ship's action;	
This drain will be directly connected..	

Item No. 34	Warewash
A leak was noted at the flatware sink waste line.	
Ship's action	
The leak will be repaired.	

Item No. 34	Main Galley-Pantry
A leak was noted at the vegetable sink waste line.	
Ship's action:	
The leak will be fixed.	

Item No. 34	Main Galley-Hot Galley
The wastewater from the handwash sink near the microwave had a greater flow than the scupper could handle. The hot water pressure at this sink was too low.	
Ship's action:	
The drain will be re-plumbed and the pressure will be raised.	

Item No. 36	Lido – Buffet
The light bulbs over the buffet counter were not fully shielded or shatter-resistant bulbs.	
Ship's action;	
These will be replaced with the proper bulbs and shields. Trying to locate source for shatter-resistant bulbs.	

Item No. 36	Lido – Galley
The artificial light level was below 220 lux (20 foot candles) at the two bulk milk dispensers.	
Ship's action:	
Light level has been increased.	

Item No. 36	Shanty Bar
The artificial light level across the front bar counter could not be increased to 220 lux (20 foot candles) for cleaning periods.	

candles) for cleaning periods.

Ship's action:

Lighting will be increased.

Item No. 36

Shanty Bar – pantry

The starboard/aft clean counter had an artificial light level below 220 lux (20 foot candles).

Ship's action;

Lights for cleaning are being purchased.

Item No. 36

Piet Hein Bar

The artificial light level along the entire front bar counter could not be increased to 220 lux (20 foot candles).

Ship's action:

Lights for cleaning are being purchased.